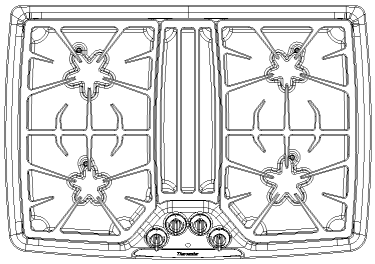
Thermador®

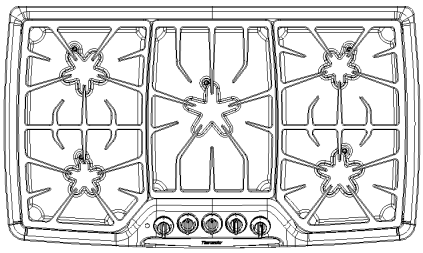
CARE AND USE MANUAL

for

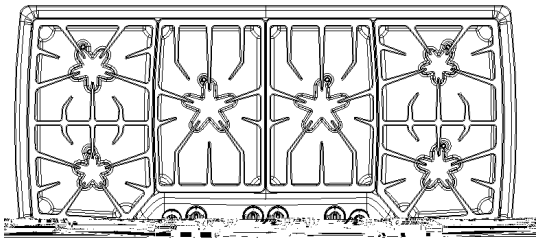
STEEL GAS STAR™ COOKTOPS



30" MODELS
SGS304,
SGSX304*



36" MODELS
SGS365,
SGSX365*



45" MODELS
SGS456,
SGSX456*

To the Installer: Leave this Owner's Manual with the cooktop.
To the Consumer: Retain this Care & Use Manual for future reference

*** SGSX Models Include ExtraLow® Feature**

A Special Message to Our Customers

Thank you for buying a Thermador Steel Gas Star™ Cooktop. We recommend that you take the time to read this entire booklet before using your new appliance.

The information in this manual is designed to help you safely operate and care for your cooktop for years of satisfaction.

Please contact us if you have any questions, comments, or additions to this manual. Just phone 1-800-735-4328 or write us at:

Thermador
Customer Support Call Center
5551 McFadden Avenue
Huntington Beach, CA 92649

Always include your model and serial number with all communication.

Sincerely,

Thermador Test Kitchen Consumer Scientists

Note: The Thermador cooktop referred to throughout this manual is manufactured by BSH Home Appliances Corp.

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IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

WARNING:

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS:

- **Do not try to light any appliance.**
- **Do not touch any electrical switch.**
- **Do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone.**
- **Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

Installation and service must be performed by a qualified installer, authorized service agency or the gas supplier.

COOKTOP SAFETY

WARNING – To reduce the risk of fire, electric shock, or injury to persons, take these precautions:

- This appliance is intended for normal family household use only. See the Warranty. If you have any questions, contact the manufacturer.
- Have the cooktop installed and grounded by a qualified technician. Have the installer show you where the gas shut-off valve is located.
- Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- For proper lighting and performance of the burners, keep the igniters clean and dry.
- In the event that a burner goes out and gas escapes, open a window or a door. Wait at least 5 minutes before using the cooktop.
- Do not obstruct the flow of combustion and ventilation air.
- Do not use aluminum foil to line any part of the cooktop.
- If the cooktop is near a window, be certain that curtains or any other window covering do not blow over or near the burners; they could catch on fire.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

PERSONAL SAFETY

WARNING — TO REDUCE THE RISK OF INJURY TO PERSONS, IN THE EVENT OF A GREASE FIRE, OBSERVE THE FOLLOWING:

- In the event of a grease fire SMOTHER FLAMES with a close-fitting lid, cookie sheet, or other metal tray, then turn off the gas burner. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.
- Do not use water, including wet dishclothes or towels on grease fires. A violent steam explosion may result.
- NEVER PICK UP A FLAMING PAN. You may be burned.
  - ALWAYS have a working SMOKE DETECTOR near the kitchen.
  - LEAVE THE HOOD VENTILATOR ON when flambéing food.
- Use an extinguisher ONLY IF:
  - You know you have a Class ABC extinguisher, and you already know how to operate it.
  - The fire is small and contained in the area where it started.
  - The fire department is being called.
  - You can fight the fire with your back to an exit.
- SMOTHER FLAMES from other types of food fires with baking soda. NEVER use water on cooking fires.

WARNING — TO REDUCE THE RISK OF BURN INJURIES DURING COOKTOP USE, OBSERVE THE FOLLOWING:

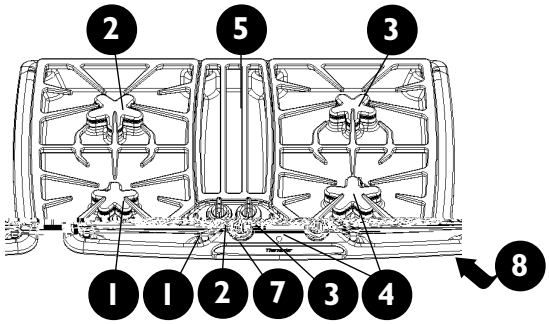
- Never use the cooktop to warm or heat a room.
- **Children or pets should not be left alone or unattended in an area where appliances are in use.** They should never be allowed to sit or stand on any part of the appliance.
- **CAUTION: Do not store items of interest to children above or at the back of the cooktop .**
- **Do not store flammable materials on or near the cooktop.**
- When using the cooktop: **DO NOT TOUCH THE BURNER GRATES OR THE IMMEDIATE SURROUNDING AREA.**
- **Use only dry potholders;** moist or damp potholders on hot surfaces may cause burns from steam.
- **Never leave the cooktop unattended when in use.** Boilovers cause smoking, and greasy spillovers may ignite.
- Never leave the cooktop unattended when in use. Boilovers cause smoking and greasy spillovers may ignite. A spill on a burner can smother all or part of the flame or hinder spark ingnition. If a boilover occurs, turn off burner and check operation. If burner is operating normally, turn it back on.
- During cooking, **set the burner control so that the flame heats only the bottom of the pan** and does not extend beyond the bottom of the pan.
- Take care that drafts like those from fans or forced air vents **do not blow flammable material toward the flames or push the flames so that they extend beyond the edges of the pan.**
- **Always position handles of utensils inward** so they do not extend over adjacent work areas, burners, or the edge of the cooktop.
- **Wear proper apparel.** Loose fitting garments or hanging sleeves should never be worn while cooking.
- In the event that personal clothing catches fire, **DROP AND ROLL IMMEDIATELY** to extinguish flames.
- **Never let clothing, potholders, or other flammable materials come in contact with hot burners or hot burner grates.**
- **Use only certain types of glass, heatproof glass-ceramic, ceramic, earthenware, or other glazed utensils that are suitable for cooktop use.**
- **Do not clean the cooktop while it is still hot.** Some cleaners produce noxious fumes when applied to a hot surface.
- **CAUTION: Do not allow aluminum foil, plastic, paper or cloth to come in contact with a hot burner or grate. Do not allow pans to boil dry.**

California Proposition 65 - Warning: Burning gas cooking fuel generates some by-products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the instructions contained in this booklet and provide good ventilation.

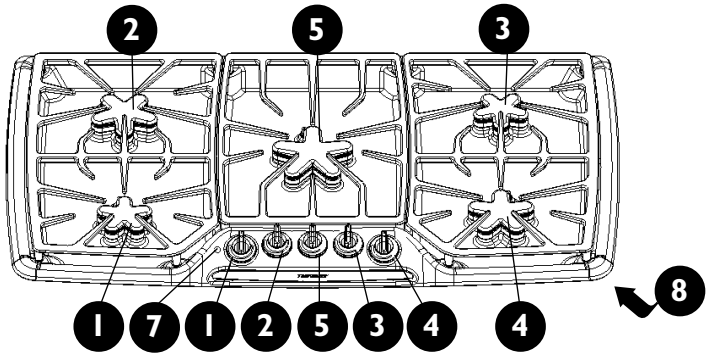
FEATURES OF YOUR COOKTOP

(Not all features are on all models)

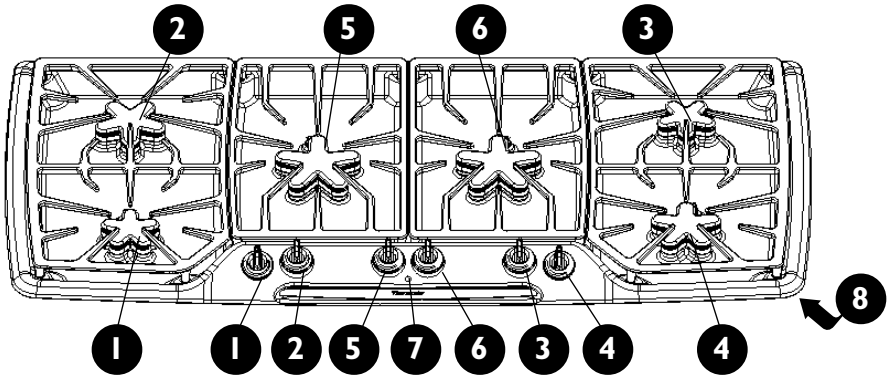
30" Models



36" Models



45" Models



Model SGS304/SGSX304

❶ Left front surface burner (8,000 BTUs) XLO feature on SGSX model only
❷ Left rear surface burner (12,000 BTUs) XLO feature on SGSX model only
❸ Right rear surface burner (8,000 BTUs)
❹ Right front surface burner (12,000 BTUs)
❺ Grate bridge

Model SGS365/SGSX365

❶ Left front surface burner (8,000 BTUs) XLO feature on SGSX model only
❷ Left rear surface burner (12,000 BTUs) XLO feature on SGSX model only
❸ Right rear surface burner (8,000 BTUs)
❹ Right front surface burner (12,000 BTUs)
❺ Center surface burner (15,000 BTUs)

Model SGS456/SGSX456

❶ Left front surface burner (8,000 BTUs) XLO feature on SGSX model only
❷ Left rear surface burner (12,000 BTUs) XLO feature on SGSX model only
❸ Right rear surface burner (8,000 BTUs)
❹ Right front surface burner (12,000 BTUs)
❺ Center left surface burner (15,000 BTUs)
❻ Center right surface burner (15,000 BTUs)

❼ Burner "On" Indicator Light
❽ Serial Number/Data Plate Location (right front underneath)

COOKTOP OPERATION

The following pages explain how each feature on the gas cooktop works and how to get the best cooking results.

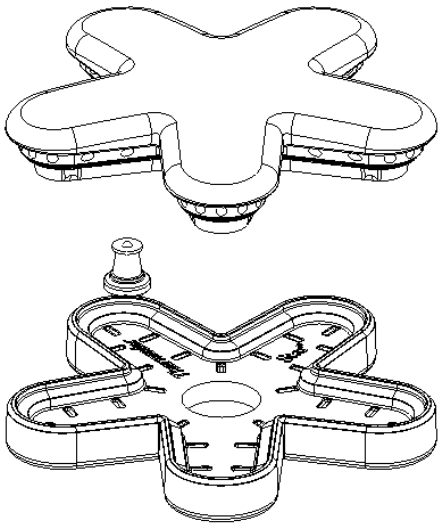
Follow these hints when cooking on the cooktop:

- Use proper cookware. (See Page 7.)
- Center the pan over the burner before turning the burner on.
- Refer to the Cooking Chart on Page 8 for suggested flame settings.

Sealed STAR™ Burners

Your new cooktop has sealed STAR™ gas burners. There are no burner parts under the cooktop to clean, disassemble or adjust. Your cooktop has three different burner sizes, small, medium and large. Match the pan to the size burner.

STAR™ Burner Caps



The burner cap is porcelainized steel. If the burner cap is not placed correctly, the burner may not light or the flame may not burn completely or correctly.

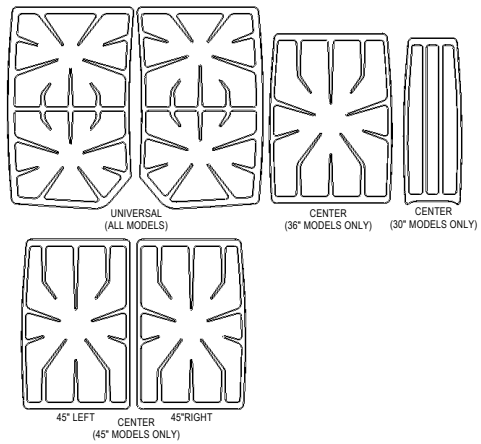
> **WARNING:** To prevent flare ups do not use the cooktop without all burner caps properly positioned.

Burner "ON" Light

The "ON" light is located in the center of the burner control knobs for the 30" and 45" models. On the 36" model it is to the left of the control knobs. When illuminated, it indicates that one or more burners are in use. It remains on until all burners are turned off.

Burner Grates

Grates must be properly positioned before cooking.



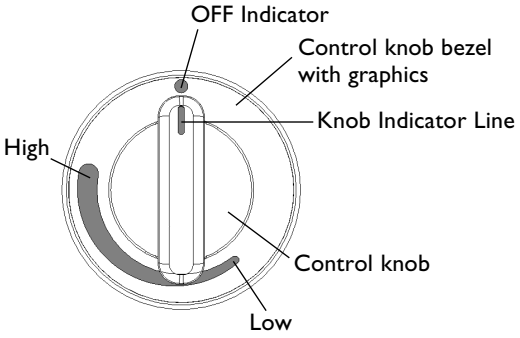
30" Models have two universal grates and a grate bridge. Position the short side of the grates toward the center and place the curved part of the grate bridge at the front. The grates are not interchangeable.

36" Models have two universal grates and a center grate. Position the grates on the cooktop as shown on page 3.

45" Models have two universal grates and two center grates. The side grates are positioned with the short side toward the center. Position the two center grates with the straight sides toward the center and next to each other.

> **WARNING:** To prevent flare ups all grates must be properly positioned on the cooktop whenever the cooktop is in use. Each of the four feet must be placed into the corresponding dimples in the cooktop. See illustration on Page 9. Do not use a grate if the rubber feet are missing or damaged.

Burner Control Knobs



STANDARD BURNER CONTROL

SGS models which do not feature ExtraLow® operations have only standard burner controls and bezels. ExtraLow cooktops (SGSX models) have standard burner controls and bezels as well as two ExtraLow burner controls on the left side. (See Pages 5 & 6.)

COOKTOP OPERATION

Burner Control Knobs (continued)

The standard burner controls have an infinite number of heat settings. At the low position on the XLO burners a detent or notch may be felt. Refer to Page 3 to see the location of the burner and its corresponding knob.

To operate: Select the appropriate control knob, push down and turn counterclockwise to the desired flame size. Turn off by turning the control knob clockwise to the •, indicating **OFF**.

Burner Control Knob Bezels

The bezels for standard burner controls feature one unnotched area on the underside. This single area snaps into the straight area in the cooktop so that **OFF** is at the 12 o'clock position.

To remove knob and bezel: With burner in the **OFF** position, gently lift knob up and off. Gently lift the bezel from the sides and pull up.

> **WARNING:** To avoid electric shock do not reach through bezel opening into rough-in box.

To replace bezel and knob: With the • on the bezel in the 12 o'clock position, press to snap in place. Replace control knob by placing indicator line at the 12 o'clock position; press down flrmly. **For models SGSX only, be sure to replace ExtraLow bezels in the 2 left burner positions.**

Electronic Ignition/Reignition

The cooktop uses electronic igniters to light the burners. There is no pilot light. Each burner has its own igniter. If a burner flame blows out during use, the burner will automatically reignite.

CAUTION: Do not touch any of the burners when the cooktop is in use.

The ignitor should be clean and dry for proper operation.

• Avoid getting water or food on the igniter.

• If the igniter is wet or soiled, it may spark without igniting the burner, or even spark continuously when a flame is present.

Note: If the burner does not light within 4 seconds, turn the burner off. Check to see that the cap is positioned correctly on the burner base and the igniter is clean and dry. If a burner still fails to ignite, see *Before Calling Service* on Page 11.

When a flame is present and a Low setting is used, the igniter may occasionally spark. This is normal.

Typical Flame Characteristics

The burner flame should be blue in color and stable with no yellow tips, excessive noise or fluttering. It should burn completely around the burner cap.

Foreign particles in the gas line may cause an orange flame during initial use. This should disappear with use. Check burner cap to make sure port holes are not obstructed. If the ports are clogged, see *Before Calling for Service* on Page 11.

Note: An audible "pop" may be heard when the burner is turned off manually, or when cycling in the XLO® zone (SGSX models). The "popping" may be louder with LP gas than with natural gas.

Power Failure

In the event of a power failure, only the standard burners can be ignited manually. The two XLO burners on SGSX models cannot be ignited manually.

If the cooktop is being used when a power failure occurs, turn all the burner control knobs to the **OFF** position. The standard burners can then be ignited manually by holding a match at the ports and turning the control knob to the HI position. Wait until the flame is burning all the way around the burner before adjusting the flame to the desired height.

CAUTION: The reignition feature will not work in the event of a power failure. See Page 6 for ExtraLow burners.

COOKTOP OPERATION – ExtraLow® BURNERS

(MODELS SGSX304/SGSX365/SGSX456)

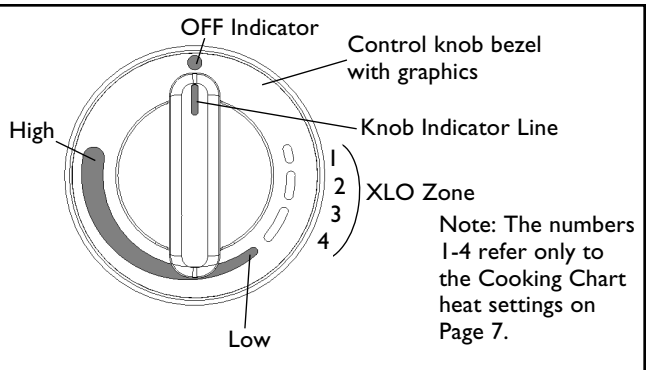
This feature is not on all models.

Thermador® ExtraLow Burners

Two burners are enhanced with the ExtraLow (XLO®) feature. **When the control knob is set within the XLO zone, the flame cycles OFF and ON automatically for varying seconds every minute. This cycling is normal** and allows you to simmer, poach, melt or hold cooked food without scorching or burning.

How They Work

- The burner flame will cycle ON and OFF each minute when the setting is at any position between LO (past detent) and XLO.
- The length of time the flame is ON and OFF depends on the knob setting.
- With a setting just below LO, the flame will be ON approximately 53 seconds and OFF 7 seconds of each minute.
- With a setting at the lowest XLO position, the flame is ON approximately 7 seconds and OFF 53 seconds of each minute.
- The knob can be set to any position between LO and XLO.



EXTRA LOW BURNER CONTROL

For Best Results

- Bring food to a boil; stir well to be sure all the food is boiling, then cover and reduce the setting to the XLO zone.
- Use a lid to keep a more constant cooking temperature.
- Use a higher XLO setting if the pan is uncovered.
- Check the food occasionally to see if the control knob should be turned to a lower or higher setting.
- If the control knob is set too low to maintain simmer, bring the food back to a boil before setting a higher simmer setting.
- It is normal to stir food occasionally.
- Simmer bubbles may not be seen when the flame has cycled OFF.
- While the flame is ON, there may be bubbling.
- There should be at least steam and a slight quivering of the liquid's surface while simmering.

IMPORTANT: The two XLO burners cannot be used during a power failure. Be sure to turn knobs OFF if a power failure occurs. The burners will not turn back on until both control knobs are turned OFF and then turned back ON again after power has been restored. See *What To Do If You Smell Gas* on Page 1.

PROPER COOKWARE

Cookware Characteristics

- Aluminum or copper bottomed pans conduct heat evenly.
- Steel pans, if not combined with other metals, may cook unevenly.
- Cast-iron cookware absorbs heat slowly and cooks more evenly at low-to-medium settings.
- **Flat, heavy bottom pans provide even heat and stability.**

  DO NOT USE pans that are thin, warped, dented or ridged as they heat unevenly.

Match Pan Diameter to Flame Size

– The flame should be the same size as the bottom of the pan or smaller. Do not use small pans with high flame settings as the flames can lick up the sides of the pan.

– Oversize pans that span two burners are placed front to rear, not side to side.

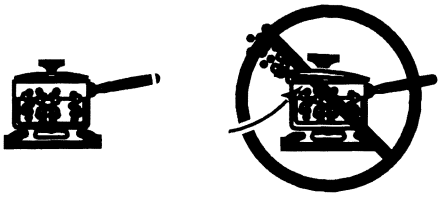
Use Balanced Pans

– Pans must sit level on the cooktop grate without rocking.

– Center pan over burner.

Use a Lid That Fits Properly

– A well-fitting lid helps shorten the cooking time.



Pans that span 2 burners, i.e. griddles, roasters and fish poachers, may be used when placed front to back. Adjust flame equally to cook evenly. Use the Thermador® accessory griddle Model SGRIDDLE.

Use a Wok with a flat bottom. If using a round bottomed wok, use the Thermador accessory support wok ring, Model SWOKRING. For additional information refer to your local dealer.

Canners and pressure cookers must meet the same requirements as described above.

- After bringing contents to a boil, use lowest heat setting possible to maintain a boil or pressure (for pressure canners/cookers).

Thermador Customer Service — (800) 735-4328

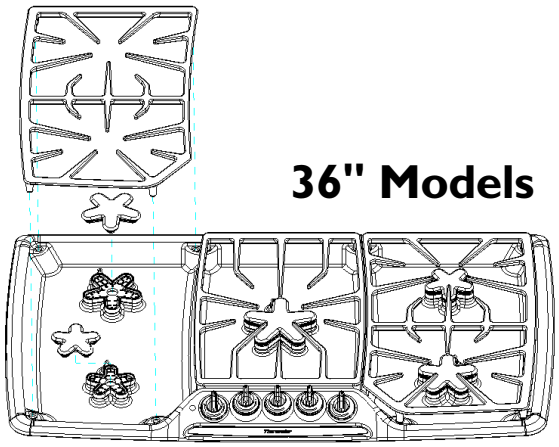
COOKING CHART

FOOD	Start Cooking	Continue Cooking Standard Burners	or Continue Cooking ExtraLow® Burners (SGSX models only)
BREADS French Toast, Pancakes Grilled Sandwiches	**Med.** – preheat skillet.	**Med. LO** to **Med.**	Use Standard burner setting.
CEREALS Cornmeal, Grits, Oatmeal	**HI** – cover, bring water to a boil, add cereal.	**Med. LO** to **Med. –** finish cooking according to package directions.	**1** – to hold, cover*.
CHOCOLATE	**LO** to melt*.	Remove when melted.	**2 to 1** – allow 10 to 15 minutes to melt. **1** – to hold*.
DEEP FRYING	**HI** – heat oil	**Med. HI** to **HI** – to maintain temperature.	Use Standard burner setting.
EGGS Fried, Scrambled	**Med. to Med. HI** – melt butter, add egg.	**LO** to **Med. LO** – finish cooking.	**1** – to hold for a short period*,
MEAT, FISH, POULTRY Bacon, Sausage Patties	**HI** – until meat starts to sizzle.	**Med. LO** to **Med.** – to finish cooking.	Use Standard burner setting.
BRAISING: Swiss Steak, Pot Roast	**HI** – melt fat, then brown on Med. Hi to HI, add liquid, cover.	**LO** to **Med. LO** – cover, simmer until tender.	**3 to 1** – simmer until tender.
FRYING: Chicken	**HI** – melt fat, then brown on Med.	**LO** – cover, finish cooking.	Use Standard burner setting,
PAN FRYING: Lamb Chops, Thin Steaks, Hamburgers, Link Sausage	**Med. HI** to **HI** – preheat skillet.	**Med. to HI** – brown meat.	**4 to 3** – hold, uncovered, **3 to 2** – hold, covered,
SIMMERING: Stewed Chicken, Corned Beef, Poaching Fish	**HI** – cover, bring liquid to a boil.	**LO to Med. LO**	**4 to 1** – simmer slowly.
POPCORN	**Med** to **Med. HI** – cover, heat until kernels start to pop.	**Med. to Med. HI** – finish popping.	Use Standard burner setting.
PRESSURE COOKER Meat, Vegetables	**Med. HI** to **HI** – build up pressure.	**Med. LO to Med.** – maintain pressure.	Use Standard burner setting.
RICE	**HI** – cover, bring water to boil, add rice, cover.	**LO to Med. LO** – cover, cook according to package directions.	**4 to 2** – cook according to package directions. **1** – hold, cover.
SAUCES Tomato Base	**Med. HI** to **HI** – cook meat/vegetables, follow recipe.	**LO to Med. LO**	**2** – simmer* (**2 to 3** to thicken sauce, uncovered).
White, Cream, Bernaise, Hollandaise	**LO** to **Med. LO** – melt fat, follow recipe.	**LO to Med. LO** – finish cooking.	**1** – to hold, cover*.
SOUPS, STEWS	**HI** – cover, bring liquid to a boil.	**LO to Med. LO** – simmer.	**3 to 2** – simmer* **1** – to hold, cover*.
STIR FRY	**HI** – heat oil, add vegetables.	**Med. HI to HI** – finish cooking.	Use Standard burner setting.
VEGETABLES Fresh	**HI** – cover, bring water and vegetable to a boil.	**Med. LO to Med.** – cook 10 to 30 minutes, or until tender.	**1** – to hold, cover*.

** Stir occasionally*

CLEANING THE COOKTOP

The entire Cooktop can be safely cleaned by wiping with a soapy sponge, then rinsing and drying. If stubborn soil remains, follow the recommended cleaning methods below.



36" Models

CAUTION:

- Before cleaning, be certain the burners are turned off and the grates are cool.
- Always use the mildest cleaner that will do the job. Use clean, soft cloths, sponges or paper towels.
- Rub stainless steel finishes in the direction of the grain. Wipe area dry to avoid water marks.
- Do not clean removable cooktop parts in any self-cleaning oven.
- After cleaning, place all parts in their proper positions before using cooktop.

The cleaners recommended below and on the following page indicate a type and do not constitute an endorsement of a particular brand. Use all products according to package directions.

WARNING: To avoid electrical shock hazard: If cleaning under the cooktop is ever required, switch off main power before reaching inside.

Cooktop Cleaning Chart

Cooktop Part / Material	Suggested Cleaners	Important Reminders
Burner Base and Burner Cap, underside Aluminum Alloy	• Detergent and hot water; rinse and dry. • Stiff nylon bristle tooth brush to clean port openings. • Abrasive Cleansers: Brillo® or S.O.S.® pads. Rinse and dry.	• Do not soak burner caps. • Do not scratch or gouge the port openings. • Clean ports with a wire or straightened paper clip. • Do not use a toothpick that may break off.
Burner Cap and exterior finish Porcelain Enamel	• Hot sudsy water; rinse and dry thoroughly. • Nonabrasive Cleansers: Ammonia, Fantastic®, Formula 409®. • Mild Abrasive Cleansers: Bon Ami®, Ajax®, Comet®. • Liquid cleaners: Kleen King®, Soft Scrub®. • Stiff nylon bristle toothbrush to clean port openings. • Reassemble. Make sure that the cap is seated on the base and aligns with the notch.	• Acidic and sugar-laden spills deterioate the porcelain enamel. Remove soil immediately. • Do not use wet sponge or towel on hot porcelain. • Do not soak burner caps. • Always apply minimal pressure with abrasive cleaners.

Continued, please turn page

Cooktop Cleaning Chart, *continued from previous page*

Cooktop Part / Material	Suggested Cleaners	Important Reminders
Control Knobs and Bezels / Plastic	• Hot sudsy water; rinse and dry immediately. • To remove bezels, see Page 5. • To remove knobs, lift straight up.	• See warning page 9. • Do not soak knobs or bezels. • Do not force knobs onto wrong valve shaft. • Do not use abrasive scrubbers or cleansers, such as BonAmi®, Ajax®, or Comet®. They may permanently damage the finish or remove graphics.
Exterior Finish / Stainless Steel	• Nonabrasive Cleaners: Hot water and detergent, Fantastic®, Formula 409®. Rinse and dry immediately. • Cleaner Polish: Stainless Steel Magic® to protect the finish from staining and pitting; enhances appearance. • Hard water spots: Household white vinegar. • Mild Abrasive Cleaners: Kleen King Stainless Steel liquid cleaner, Cameo Aluminum & Stainless Steel Cleaner, Bon Ami®. • Heat discoloration: Bar Keepers Friend®.	• Stainless steel resists most food stains and pit marks providing the surface is kept clean and protected. • Never allow food stains or salt to remain on stainless steel for any length of time. • Rub lightly in the direction of polish lines. • Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel. Check ingredients on label before using.
Grates and Grate Bridge / Porcelain Enamel on Cast Iron	• Nonabrasive cleaners: Hot water and detergent, Fantastic, Formula 409®. Rinse and dry immediately. • Mild abrasive cleaners: Bon Ami® and Soft Scrub®. • Abrasive cleaners for stubborn stains: soap-filled steel wool pad.	• The grates are heavy; use care when lifting. Place on a protected surface. • Blisters/ crazing/ chips are common due to the extreme temperatures on grate fingers and rapid temperature changes. • Acidic and sugar-laden spills deteriorate the enamel. Remove soil immediately. • Abrasive cleaners, used too vigorously or too often can eventually mar the enamel.
Igniters / Ceramic	• Carefully wipe with a cotton swab dampened with water, ammonia or Formula 409®. • Gently scrape soil off with a toothpick.	• Avoid excess water on the igniter. A damp igniter will prevent burner from lighting. • Remove any lint that may be remain after cleaning.

PROBLEM SOLVER

BEFORE CALLING FOR SERVICE

- Make sure that the gas shut off valve is in the ON position and the gas supply to the house is not shut off.
- Make sure the burner caps are properly positioned and the burner ports are not clogged. Clear ports with a wire or straightened paper clip if clogged.
- Make sure the igniters are clean and dry.
- Make sure that there is no draft in the room.
- Check the power supply. It should be properly grounded with the correct polarity. Make sure the unit is plugged in and the circuit breaker is not tripped.
- When the electrical power connection has been activated at the first power up or re-connected after an outage, the igniters may spark once or twice even though all burner knobs are in the off position.

For Authorized service or parts

We want you to be a satisfied customer. If a situation arises that has not been resolved to your satisfaction, please let us know. Call (800) 735-4328 or write us at:

Thermador Customer Support Call Center
5551 McFadden Ave.,
Huntington Beach, CA 92649

Please include the Model Number, Serial Number and Date of Original Purchase/ Installation with all communication. (See Back Cover)

WARRANTY

THERMADOR® COOKTOP WARRANTY
SGS304 / SGSX304 / SGS365 / SGSX365 / SGS456 / SGSX456

WHAT IS COVERED

Full One Year Warranty

For one year from the date of installation or date of occupancy for a new, previously unoccupied dwelling, any part which fails in normal home use will be repaired or replaced free of charge. Save your dated receipt or other evidence of the installation/occupancy date. Thermador will pay for all repair labor and replacement parts found to be defective due to materials and workmanship. Service must be provided by a Factory Authorized Service Agency during normal working hours. For a Service Agency nearest you, please phone 800/735-4328.

WHAT IS NOT COVERED

1. Service by an unauthorized agency. Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts.

2. Service visits to:

   - Teach you how to use the appliance.

   - Correct the installation. You are responsible for providing electrical wiring and/or gas installation and other connecting facilities.

   - Reset circuit breakers or replace home fuses.

3. Damage caused from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes or plumbing codes, or improper storage of the appliance.

4. Repairs due to other than normal home use.

5. Any service visits and labor costs during the limited warranty.

6. Travel fees and associated charges incurred when the product is installed in a location with limited or restricted access, (i.e., airplane flights, ferry charges, isolated geographic regions).

WARRANTY APPLICATION

This warranty applies to appliances used in residential application; it does not cover their use in commercial situations.

This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. The warranty applies even if you should move during the warranty period. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchasers warranty period .

THERMADOR DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state or province to province.

SERVICE DATA

For handy reference, the serial tag information has been affixed to the back cover. For location of the serial tag on the product, see Page 3. Keep your invoice for warranty validation. To obtain service, see page 11.

NOTES

Serial Number/Data Plate Location: Right Front Underside

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilating engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write BSH Home Appliances Corp. indicating model number.

We reserve the right to change specifications or design without notice. All models are certified for use in Canada. BSH Home Appliances Corp. is not responsible for products which are transported from the United States for use in Canada. Check with your local Canadian distributor or dealer.

For the most up to date critical installation dimensions by fax, use your fax handset and call 775/833-3600. Use code #8030.

Thermador®

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